

AMENDMENTS TO THE CLAIMS

Claim 1 (Currently Amended) A method of making Amazake ~~characterized in consisting of the process that it is made by~~ which comprises adding water to Koji made by germinated brown rice and keeping this warm to be converted into sugar between 3 to 18 hours at about ~~[[40 ~ 70]]~~ 40 to 70 degrees, ~~the process of~~ crushing or smashing the Amazake made by converting into sugar and ~~the process of~~ filling crushed or smashed Amazake ~~[[to a]]~~ into desired sealing container members.

Claim 2 (Currently Amended) A method of making Amazake ~~characterized in~~ which comprises adding water to Koji of germinated brown rice, ~~letting them~~ allowing it to be fermented, crushing or smashing ~~this to be~~ the resultant product to Amazake, mixing another Amazake made by polished rice as a main raw material into this Amazake quantitatively and filling these ~~[[to a]]~~ into desired sealing container members.

Claim 3 (Currently Amended) A method of making Amazake ~~mentioned in the~~ according to claim 1 ~~[[or 2]]~~ which ~~features to use~~ comprises using germinated brown rice polished to leave an embryo part of brown rice as the above-mentioned germinated brown rice.

Claim 4 (Currently Amended) A method of making Amazake ~~mentioned in the~~ according to claim 1 ~~[[or 2]]~~ which ~~features to use~~ comprises using germinated brown rice polished to remove only scarfskin with leaving bran layer and embryo of brown rice as the above-mentioned brown rice.

Claim 5 (New) A method of making Amazake according to claim 2 which comprises using germinated brown rice polished to leave an embryo part of brown rice as the above-mentioned germinated brown rice.

Claim 6 (New) A method of making Amazake according to claim 2 which comprises using germinated brown rice polished to remove only scarfskin with leaving bran layer and embryo of brown rice as the above-mentioned brown rice.